

# mellerware®

TRENDS FOR LIFE



complies with  
INTERNATIONAL  
IEC60335  
SAFETY SPECIFICATIONS

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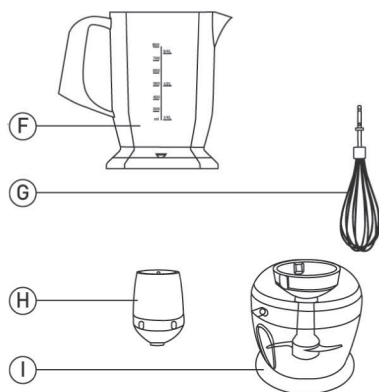
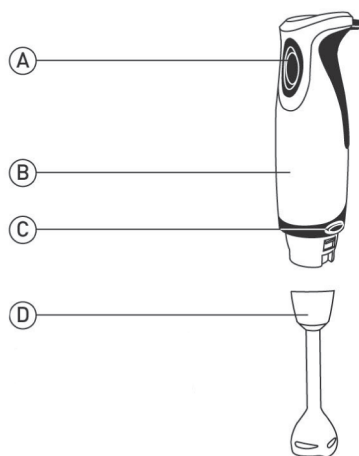
**CE**  
2 YEAR  
GUARANTEE

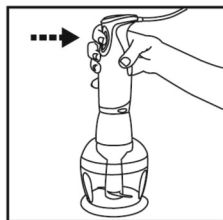
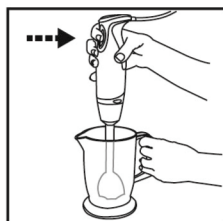
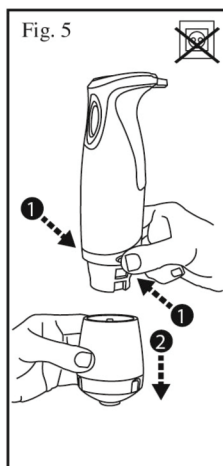
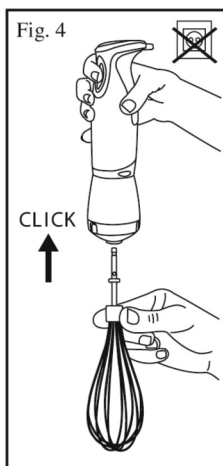
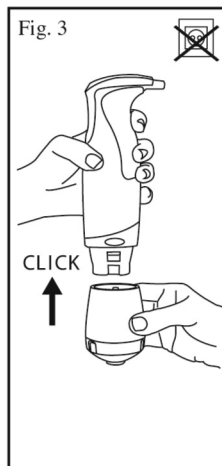
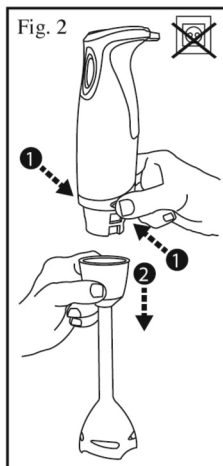
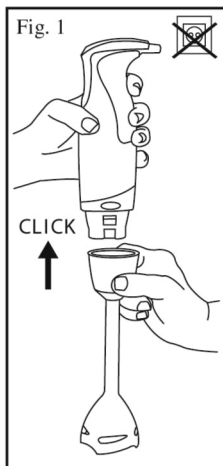
Model:  
85250

**PLEASE READ ALL INSTRUCTIONS BEFORE USE**

robot 400 inox plus  
stick blender

**2** year  
guarantee





## **Description**

- A** Push button
- B** Motor body
- C** Accessories release button
- D** Plastic or stainless steel stem
- E** Calibrated bowl
- F** Calibrated jug
- G** Whisk stem
- H** Reducer unit
- I** Mincer

## **Safety advice and warnings**

- Read these instructions carefully before switching the appliance on and keep them for future consultation. Ignoring or failing to comply with these instructions may result in an accident.
- Before using the product for the first time, clean all the parts that are in contact with food, as indicated in the cleaning section.

## **Use or working environment:**

- Keep the working area clean and well lit. Cluttered and dark areas invite accidents.

## **Electrical safety:**

- Do not use the appliance if the cable or plug is damaged.
- Ensure that the voltage indicated on the nameplate matches the mains voltage before plugging in the appliance.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- If any of the appliance's casing breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance with damp hands or feet, or when barefooted.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not force the electrical wire. Never use the electric wire to lift up, carry or unplug the appliance.
- Do not wrap the cable around the appliance.
- Check the state of the power cable. Damaged or tangled cables increase the risk of electric shock.
- Do not touch the plug with wet hands.

## **Personal safety:**

- Take the necessary measures to avoid starting the appliance involuntarily.
- Do not touch any of the appliance's moving parts while it is operating.

## **Use and care:**

- Fully unroll the appliance's power cable before each use.
- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance if it is empty.
- Do not use the appliance while the goblet is empty.
- Do not use the appliance if the on/off switch does not work.
- Do not force the appliance's work capacity.
- Disconnect the appliance from the mains when not in use and before undertaking any cleaning task.
- Unplug the appliance from the mains before replacing any accessory.
- This appliance is for household use only, not professional or industrial use.
- This appliance is intended for adult use. Ensure that this product is not used by the disabled, children or people unused to its handling.
- This appliance should be stored out of reach of children and/or the disabled.
- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- Do not expose the appliance to extreme temperatures.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or jammed and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.
- The table adjoining contains example recipes with ingredient quantities and operating times.
- Pay special attention during the assembly and disassembly of blades, as they are sharp and could cause harm.
- Do not use the appliance on any part of the body of a person or animal.
- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.
- Do not use the appliance for more than 1 minute at a time. Do not use cycles of more than 3 minutes. When using 3 minute cycles allow a resting period of at least 1 minute between each cycle. Under no circumstances should the appliance be operated for more time than necessary.

## **Instructions for use**

### **Use:**

- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Switch the appliance on using the on/off button.
- Work with the food you want to process.

### **Blender use:**

- Intended to make milkshakes, purees, sauces, soups, gazpacho... Fit the stem (D) to the appliance's motor body (B), pressing until you hear "click" (Fig. 1)
- Pour the food to be processed into the calibrated bowl (E) or the calibrated jug (F).
- **N.B.** To release the stem (D), push the release buttons (C) (Fig. 2)

### **Mincer use:**

- Intended to mince meat (raw or cooked), cheese, bread, pulses, dried fruit, vegetables, grind coffee...
- Fit the stem (D) to the appliance's motor body (B), pressing until you hear "click" (Fig. 3)
- Pour the food to be processed into the mincer (I).
- Close the mincer bowl with the corresponding lid.
- Fit the reducer unit (H) to the mincer lid.
- **N.B.** To release the reducer unit (H), push the release buttons (C) (Fig. 5)

### **Whisk use:**

- Intended to whip egg whites, cream...
- Fit the stem (D) to the appliance's motor body (B), pressing until you hear "click" (Fig. 3)
- Fit the whisk stem (G) to the reducer set (H), pressing until you hear "click" (Fig. 4)
- Pour the food into the calibrated jar (F) or another container of greater diameter.
- Note1: To release the whisk stem (G) from the reducer set (H), pull the ring of the whisk stem.
- Note2: To release the reducer set (H), push the release buttons (C) (Fig. 5)
- Connect the appliance to the mains.
- Set the appliance running by activating the on/off button.

### **Once you have finished using the appliance:**

- Stop the appliance by releasing the pressure on the on/off button.
- Unplug the appliance from the mains.
- Clean the appliance.

### **Cleaning**

- Disconnect the appliance from the mains and allow it to cool before undertaking any cleaning task.
- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Never submerge the appliance in water or any other liquid or place it under running water.

- During the cleaning process, take special care with the blades, as they are very sharp.
- It is advisable to clean the appliance regularly and remove any food remains.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- The following pieces may be washed in a dishwasher:
  - Whisk.
  - Goblet.
  - Mincer
  - Wall bracket

### **Anomalies and repair**

- Take the appliance to an authorised technical support service if problems arise. Do not try to dismantle or repair without assistance, as this may be dangerous.
- If the connection to the mains has been damaged, it must be replaced and you should proceed as you would in the case of damage.
















### **Ecology and recyclability of the product**

- The materials of which the packaging of this appliance consists are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public containers for each type of material.
- The product does not contain concentrations of substances that could be considered harmful to the environment.
- Should you wish to dispose of the product once its working life has ended, take it to an authorised waste agent for the selective collection of waste from electric and electronic appliances.

### **Characteristics:**

- Acoustic pressure level < 95dB(A)

This appliance complies with Directive 73/23/EC on Low Voltage and Directive 89/336/EC on Electromagnetic Compatibility

Food	Recommended accessory	Amount	Method	Time
Mayonnaise		250cm <sup>3</sup>	Put 1 egg in a container together with some salt and a few drops of vinegar or lemon. Fill the container up with oil to the level shown. Turn the appliance on and do not move it until the oil binds.	35 s.
Fruit milk shakes		---	Insert the fruit and mix until homogeneous.	---
Bechamel sauce		600cm <sup>3</sup>	Melt 30 g. butter in a pan on a slow flame, add 100 g. flour and 30 g. fired onion (shredded earlier in the mincer) and slowly add the 500 cm <sup>3</sup> of milk. Time 15 s.	15 s.
Raising cream		250cm <sup>3</sup>	Pour the cold liquid cream (0 to 5°C) into a container which is also cold and mix with the mixer making a vertical movement, take care as if you mix for too long the cream will turn. Time. 1.5 min.	2 min.
Raising egg whites		3 egg whites	Pour the egg whites into a container and mix with the mixer making a vertical movement until they are stiff.	2 min.
Boiled potatoes		400g.	They can be shredded by mixing the food directly in the same pan.	30 s.
Baby food.		300g.	Chop up 100 g of apples and 100 g of bananas, break up 50 g of biscuits and place it all in a container with some orange juice.	25 s.
Bread crumbs.		Up to the maximum indicated on the glass	Cut up the dry bread before placing it in the glass and mince to the desired texture. Time 1 min.	1 min.
Cheese		100g.	Cut up into 1 cm pieces. Mince to the desired texture.	30-50 s.
Hard boiled egg		2 eggs	Cut into fours and mince to the desired texture.	10 s.
Ninced meat (raw or cooked)		150g.	Cut up the meat into 1 cm pieces beforehand.	30 s.
Carrot		200g.	Remove the skin and cut it up into 1 cm pieces then mince to the desired texture.	30 s.
Nuts		200g.	Shell the nuts and mince to the desired texture.	30 s.
Hard cheese		50g.	Cut up into 1 cm pieces.	10 s.
(Dry) cured ham		50g.	Previously cut up into 1 cm cubes.	5 s.



## creative housewares

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